

Entrees, Sides & Tapas

Soup of the Moment, served with Grilled Ciabatta **12**
Blue Swimmer Crab Fish Cakes, Coconut & Chilli Mayonnaise **16**
BBQ Pulled Chicken Sliders, Hammer & Tongs BBQ Sauce, Shredded Cos (2) **16**
Polenta Chips, Tomato Chutney & Grated Parmesan **16**
Chargrilled Marinated Baby Artichokes & Hummus (V & GF) **18**
Crispy Deep Fried Whitebait, Sichuan Fennel Salt, Lemon Mayonnaise **16**
Beer Battered Chips, Mayonnaise & Heinz Tomato Ketchup (V) **10**
Crispy Pork Belly, Thai Apple Salad, Palm Sugar Syrup **19**
Marinated White Spanish Anchovies (GF) **12**
Sweet Potato Wedges, Smokey Aioli (V) **14**
Garlic & Mozzarella Ciabatta Bread (V) **10**
Ciabatta Bread with Olive Oil & Hazelnut Dukkha (V) **8**
Marinated Wild Olives (V & GF) **9**
Garden Salad (V & GF) **9**
Roast Chat Potato, Rosemary & Garlic **9**
Steamed Green Beans (V & GF) **9**

Antipasto Plate 25

Selection of Salami, Pork Rillettes, Wild Olives, Marinated Feta, Pickled Vegetables & Ciabatta Bread
(GF Bread Available on Request +2)

Cheese Plate, Biscuits & Dried Fruit (V) 25

Gorgonzola Dolce 60g (Italy)
Jack's Club English Cheddar 60g (UK)
Tarago River Triple Cream Brie 60g (VIC)
(GF Bread Available on Request +2)

Dip Plate Selection (V & GF) 25

Selection of 3 Dips Served with Ciabatta Bread
(GF Bread Available on Request +2)

Lunch Mains

Cauliflower, Cheese & Onion Mashed Potato Pie 24 (V & GF)

Braised Cauliflower & Red Lentils Topped with Grilled Mashed Potato, Onion & Jacks Cheddar Cheese

Black Angus Burger 22

Prime Black Angus Beef Pattie, Cos Lettuce, Beetroot, Cheese, Pickled Onion, Tomato Chilli Relish & Mayonnaise, served with Chips
(GF Bun Available on Request +2)

Southern Glazed Spiced ½ Roast Chicken 24

Crispy Polenta Gems, Tomato Corn Salsa & Chimichurri

Whole Crispy Barramundi (GF) 29

Whole Filleted Barramundi, Deep Fried until Crispy, Thai Shredded Granny Smith Apple Salad, Coriander, Thai Basil, Shallots & Palm Sugar Syrup

Beer Battered Fish & Chips 26

Market Fish of the Day served with Chips, Salad & Tartare Sauce

Salt & Pepper Calamari 26

Served with Chips, Salad & Wasabi Sichuan Mayonnaise

Ricotta, Potato & Pumpkin Gnocchi (V) 28

Roast Pumpkin, Button Mushroom, Gorgonzola, Cream & Parmesan

Crispy Skin Tasmanian Salmon 25

Pan Roasted Tasmanian Salmon Fillet, Roast Chat Potatoes, Steamed Beans, Lemon Butter Sauce

Portarlington Sea Bounty Mussels 25

Steamed Local Mussels in a Coconut, Lemon Gras, Kaffir Lime & Green Curry Broth, with Toasted Ciabatta

Fettucine Marinara 29

Selection of Local Calamari, Prawns & Portarlington Mussels in a White Wine, Garlic, Chilli, Tomato & Saffron Sauce
(GF Pasta Available on Request +3)

Porterhouse Steak 29

250g Chargrilled Black Angus Porterhouse Steak, Brandy, Green Peppercorn Sauce, Beer Battered Chips & Salad

Beef Tacos 24

3 Plain Tortillas Topped with Shredded Chipotle Beef Brisket, Shredded Slaw, Tomato, Spiced Tomato & Corn Salsa, Sour Cream & Lime

Grubb Winter Salad 26 (V & GF)

Roast Pumpkin & Cauliflower, Quinoa, Spinach, Dates, Feta, Candied Pumpkin Seeds, Olive Oil & Balsamic

Grubb Caesar Salad 21

Cos Lettuce, Bacon, Boiled Egg, Parmesan, Croutons, Spanish White Anchovies, Caesar Dressing
(Plus Crumbed Chicken Schnitzel +5)

Gourmet Pizza

Mushroom, Prosciutto, Broccoli, & Gorgonzola Blue Cheese **28**
Vine Ripe Tomato, Buffalo Mozzarella & Fresh Basil (V) **22**
Italian Sausage, Napoli, Zucchini, Ricotta, Mint & Sumac **26**
Roast Pumpkin, Mozzarella, Cashews, Garden Peas, Sumac & Yoghurt (V) **24**

Sloppy Joe! Bolognese Meat Sauce, Capsicum, Onion, Mozzarella & Jacks Cheddar **24**

(GF Pizza Bases Available on Request +3)

Kids Menu

Crumbed Chicken Nuggets & Chips **15**

Penne Pasta, Tomato & Mozzarella **15**

Fish & Chips **15**

(All Kids Meals include a Soft Drink & Ice Cream)

Desserts

Churros - Spanish Doughnuts, Cinnamon Sugar, Chocolate Sauce & Ice Cream **14**

Passionfruit Pannacotta, Strawberry Salad **14**

Sticky Fig & Date Pudding, Salted Caramel Sauce with Vanilla Ice Cream **14**

Selection of Ice Creams & Sorbets (GF) **12**

Selection of Desserts, Pastries, Cakes & Slices from the Display Cabinet

Table service is provided inside and outside.

A surcharge of 20% applies on Public Holidays

MR GRUBB
@ OAKDENE

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Wines

NV Oakdene Blue Label Sparkling Brut **9/39**
2012 Oakdene Matilda Sparkling **12/52**
2017 Oakdene Blue Label Sauvignon Blanc **9/39**
2015 Oakdene Jessica Sauvignon **12/48**
2016 Oakdene Ly Ly Pinot Gris **12/48**
2016 Oakdene Blue Label Chardonnay **9/39**
2015 Oakdene Liz's Chardonnay **12/48**
2016 Oakdene Blue Label Pinot Noir **9/39**
2016 Oakdene Blue Label Shiraz **9/39**
2015 Oakdene Peta's Pinot Noir (By the Bottle Only) **65**
2015 Oakdene Bernard's Cabernets **12/48**

Beers

Little Creatures Pale Ale **10**
Bridge Road Golden Ale **10**
Blackman's Brewery Bob Wit **9**
Blackman's Brewery Reginald IPA **9**
Furphy's Refreshing Ale **9**
Corona **9**
Flying Brick Original Cider **9**
Crown Lager **8**
Carlton Draught **8**
Boag's Light **7**

Soft drinks

Coke, Diet Coke, Lemonade, Lemon Squash, Soda Water **4.5**
Ginger Beer, Lemon Lime Bitters **5**
San Pellegrino Mineral Water (500ml) **5.5**
San Pellegrino Mineral Water (1Lt) **9.5**

Smoothies

Made with 100% Fresh Fruit & Low Fat Yoghurt **8**

- Fresh Strawberry
- Fresh Blueberry
- Fresh Mango
- Fresh Banana
- Or a mixture of the lot!

Juices

Noah's Juices (100% No Concentrate, 0% Artificial, 0% Added Sugar) **5.5**

- Valencia Orange
- Apple, Peach, Kiwi & Mango
- Strawberry, Blueberry, Blackcurrant & Guava
- Beetroot, Orange, Apple, Carrot & Ginger

Tea & Coffee

We Proudly Serve 'Dimattina' Coffee

Cappuccino, Espresso, Flat White, Latte, Long Black etc. **4**
Iced Coffee, Iced Chocolate, Hot Chocolate **5.5**
Tea Drop Teas **4**
Almond Milk, Soy Milk, Extra Shot, Decaf + **0.5**

